

WEEKEND LUNCH		SUFFOLK PUNCH		HOURS	
SOUTHPARK				SAT & SUN: 10AM - 2PM	
SCRATCH KITCHEN - LOCALLY SOURCED - ALL MENU ITEMS ARE NON-GMO		GF : GLUTEN FREE D : DAIRY FREE V: VEGETARIAN		“ * ” THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES	
FEATURED			BRUNCH		
SP CHICKEN & WAFFLES			BLUEBERRY BLISS FRENCH TOAST		
Buttermilk Fried Chicken, 2 Golden Waffles, Berries, Hot Honey Syrup, Strawberry Coulis, Dusted With Powdered Sugar // ‘17			French Toasted Blueberry Muffin with Blueberry Chevre, Crispy Apple Cider Bacon, and Drizzled with Hot Honey Syrup // ‘12 (V – No Bacon)		
GRANDE BREAKFAST BURRITO			THE BREAKFAST BOWL *		
Smoked Bacon & Sausage, Scrambled Farm Eggs, Cheddar Cheese, Pico De Gallo, Chipotle Aioli & Crispy Breakfast Potatoes // ‘14			Over Easy Farm Eggs, Smoked Sausage Patties & Bacon Slices, Country Style Gravy, Creamy Anson Mills Grits, Cheddar Cheese // ‘16 (Chef’s Choice Substitute Grits For Crispy Breakfast Potatoes)		
SHARED			THE MORNING CLASSIC BISCUIT		
PARM FRITES			Choice of Crispy Apple Cider Bacon or Sausage Patty, Scrambled Farm Eggs & Cheese on a Scratch Biscuit // ‘7		
Belgian Style Fries, Parmesan, Fresh Herbs, Sea Salt. Served with Curry Ketchup & SPB Sauce // ‘13 (GF/V)			SIGNATURE AVOCADO TOAST		
QUEEN CITY PRETZEL			Creamy Avocado Spread on Wheatberry Toast, Sunny Farm Egg, Roasted Grape Tomato, Pickled Red Onion, Cotija Cheese, Poblano Sour Cream, & Hazelnut Salsa Macha // ‘12 (V)		
Bob’s Local Pretzel. Served with Blue Daisy Pilsner Beer Cheese & Spicy Brown Mustard // ‘10 (V)			FARMHOUSE VEGGIE OMELET		
WHIPPED RICOTTA			Peppers, Onion, Roasted Wild Mushrooms, Roasted Grape Tomato, Cotija Cheese, & Poblano Sour Cream // ‘12 (GF/V)		
Grilled Ciabatta Bread, Local Honey, Extra Virgin Olive Oil, Mango Chutney, Fresh Herbs, Crispy Nuts & Seeds // ‘14 (V)			SEASONAL FRUIT BOWL		
CRISPY AHI TUNA WONTON NACHOS *			Fresh Yogurt, Local Honey, Citrus Zest, and A Touch of Mint with Chef’s Seasonal Selection // ‘11 (GF/V)		
Ahi Tuna Tossed with Ginger, Garlic, Cucumber & Soy Sauce, Yuzu Kosho Aioli, Pickled Red Onion, Scallion, Furikake, Crispy Wonton Chips // ‘17			BREAKFAST TACOS		
CHARCUTERIE & CHEESE BOARD			Scrambled Farm Eggs, Smoked Bacon & Sausage, Country Style Gravy, Pico de Gallo, Cojita Cheese, Griddled Flour & Corn Tortillas // ‘11 (GF – Corn Tortillas Only & No Gravy)		
Chef’s Selection of Rotating Artisan Meats, Cheeses, & Accompaniments. Served with House Flatbread Crackers // ‘26			SMOKEY HUEVOS RANCHEROS		
MAINS			Smoked Turkey Burnt Ends, Refried Black Beans, Sunny Farm Egg, Pico De Gallo, Shaved Chilies, Cotija Cheese, and Poblano Sour Cream with Corn Tortillas // ‘13 (GF)		
SUBSTITUTE GLUTEN FREE BUN: \$2 ALL SANDWICHES COME WITH CHOICE OF BELGIAN CUT FRIES, CRISPY BREAKFAST POTATOES, OR SIDE SALAD			FRIED CHICKEN BISCUIT		
SMASH BURGER *			Breaded & Fried Chicken Breast, Country Style Gravy, Scrambled Farm Egg & Cheese, Scratch Biscuit, Crispy Breakfast Potatoes // ‘16 (Sub Fried Chicken for Grilled)		
Two Beef Patties, Muenster Cheese, Scarlet Lettuce, Tomato, Shaved Onion, Pickle, SPB Sauce, Challah Bun // ‘18			SALADS, GRAINS & THINGS		
CHICKEN AVOCADO CLUB			ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 BLACKENED OR PAN SEARED MAHI-MAHI \$6 ATLANTIC SALMON \$8		
Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Scarlet Lettuce, Challah Bun // ‘19 (Chef’s Choice: Try It With Fried Chicken Breast!)			ICEBERG WEDGE		
CHICKEN CAESAR WRAP			Smoked Bacon, Roasted Sweet Corn, Heirloom Grape Tomatoes, Clemson Blue, Shaved Onion, Buttermilk Blue Cheese Dressing // ‘14 (GF)		
Grilled Chicken Breast, Pesto Caesar Dressing, Parmesan, Roasted Tomato, Flour Tortilla. Choice of Side Item // ‘19			CHOPPED CHIPOTLE SALAD		
HADDOCK & CHIPS			Roasted Sweet Corn, Heirloom Grape Tomato, Red Onion, Lunchbox Peppers, Chipotle Herb Crema, Chopped Coto Family Farms Kale, Crispy Nuts & Seeds // ‘12 (GF – No Crispy Nuts & Seeds) (V)		
Blue Daisy Beer Battered Haddock Filet, Belgium Style Fries, Sweet & Sour Coleslaw, Creole Remoulade Sauce // ‘16			QUINOA TABOULEH SALAD		
SPB POKE BOWL *			Tri Colored Quinoa, Cucumber, Tomato, Mixed Olives, Green Onion, Feta Crumble, Fresh Herbs, Citrus Vinaigrette // ‘13 (GF/V)		
Marinated Tuna, Avocado, Edamame, Pickled Red Onion, Cucumber, Mandarin Oranges, Carrot Ribbon, Furikake, Korean Aioli, Jasmine Rice // ‘18			PESTO CAESAR SALAD		
SIDES			Artisan Romaine Heart, Parmesan, Roasted Tomato, Pesto Ceasar Dressing, Crispy Nuts & Seeds // ‘13 (GF – No Crispy Nuts & Seeds) (V)		
ANSON MILLS \$6 GRITS (GF)	SEASONAL \$6 FRUIT (GF/V)	BELGIAN CUT \$6 FRIES (GF/V)	SESAME GINGER SALAD		
CRISPY BREAKFAST \$6 POTATOES (GF/V)	SIDE HOUSE \$6 SALAD (GF/V)	LOADED SCALLOPED \$6 POTATO SALAD (GF)	Coto Family Farm Field Greens, Mandarin Oranges, Radish, Carrots, Edamame, Wonton Crumble, Carrot Ginger Dressing // ‘12 (V)		
ROASTED HARMONY \$6 RIDGE FARM CARROTS (GF/V)	SMACKED CUCUMBER \$6 SALAD (GF/V)		“ * ” THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES		

DRINKS		SUFFOLK PUNCH	
SOUTHPARK			
HOPPY	 PULP CLOUDS IT'S BACK! 8 MARSHMALLOW HAZY IPA / 7% ABV CITRA, NELSON, MOTUEKA HOPS & MARSHMALLOW	LAGERS	 IT'S BACK! PILZN 6.5 CZECH-STYLE PILSENER / 4% ABV CRISP, CLEAN, LIGHT
	 JUICIEST THING YOU GOT 7.5 HAZY IPA / 6.8% ABV STRATA CGX, NELSON & CITRA		 FOREVERFEST 7 FESTBIER / 5% ABV SMOOTH & TOASTY LAGER
	 FINE LINES 7 PALE ALE / 5.5% ABV FLORAL, CITRUS, PINE		 THE 49ER  6.5 GOLDEN LAGER / 4.4% ABV SLIGHTLY DRY, LIGHT-BODIED, REFRESHING
	 HYDE IN THE HAZE 7 HAZY IPA / 6% ABV IDAHO 7, EL DORADO & CITRA HOPS		 DAYDREAM BREWERS PICK 6.5 ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC
	 PULP PRESCRIPTION BREWERS PICK 8 HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS		 BLUE DAISY 7 PILSNER / 4.9% ABV CLEAN, CRISP HOPS
	 TROPICAL IPA 7 TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS	SUFFOLK CIDERS GLUTEN FRIENDLY	
ALES	 NEW! STEADY REINS 6.5 AMBER ALE / 5% ABV SMOOTH, TOASTY, SUBTLE HOPS	CIDER PRODUCED BY FLAT ROCK CIDER COMPANY ALL CIDERS MADE FROM NC APPLES	
	 LATE NIGHT HYPE 7 COFFEE BLONDE ALE / 5% ABV CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS	 SUFFOLK CIDER 6.5	
	 NEW FRUIT GOOFIN' 7 FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE	CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS	
	 JAWRIPPER - SMOOTHIE SURFER 10 FRUITED SMOOTHIE SOUR / 6% ABV MANGO, BANANA, PASSIONFRUIT, APRICOT, ORANGE & MANGO SOFT SERVE	NATURAL WINE ORGANIC WITH ZERO ADDITIVES	
	 BAYERN ECHO 6.5 HEFEWEIZEN / 4.9% ABV CLASSIC, NOTES OF BANANA & CLOVE	ARCA NOVA VINHO VERDE 9/34	
	 BLUEBERRY LEMONADE 7.5 WHEAT ALE / 4.5% ABV FRESH BLUEBERRIES AND LEMONS	ARCA NOVA ROSÉ 11/40	
	 TROPICAL TREE TOPS 7 FRUITED SOUR ALE / 5.2% ABV MANGO, PINK GUAVA, PINEAPPLE, PASSION FRUIT, & MARSHMALLOW	WHITE / ROSÉ WINE	
	+MAKE IT A BEERMOSA (ADD PROSECCO): \$3	TERRA SERENA PROSECCO 9	
		GIULIANO ROSATI PINOT GRIGIO 10/36	
		READERS CHARDONNAY 11/40	
		LOBSTER REEF SAUVIGNON BLANC 10/36	
		WINDISCH FAMILY RIESLING 11/40	
		RED WINE	
		MATTHEW FRITZ PINOT NOIR 12/44	
		IN SITU CABERNET SAUVIGNON 13/48	
		THE ARBORIST RED BLEND 11/40	
		SUFFOLK SELTZERS GLUTEN FRIENDLY	
		ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!	
		 PALOMA SELTZER 6.5	
		HARD SELTZER / 6% ABV GRAPEFRUIT, LIME	
		 PINEAPPLE MARGARITA SELTZER 6.5	
		HARD SELTZER / 6% ABV PINEAPPLE, LIME & SALT	
		SEASONAL SPIRITS	
		KEY LIME PIE 12	
		Smirnoff Whipped Cream Vodka, Lime, Pineapple, Ginger Beer	
		BUTTER PECAN PIE 13	
		Bulleit Rye Whiskey, Butter Pecan, Walnut & Orange Bitters	
		APPLE PIE 12	
		Astral Reposado Tequila, Apple, Lemon, Lime, Warming Spices, Cinnamon	
		SIGNATURE COCKTAILS	
		ROSE-BERRY MULE 13	
		Deep Eddy Vodka, Lime, Cranberry Juice, Rosemary, Ginger Beer	
		SUB TITO'S: \$2 BELVEDERE: \$4	
		SPICY BERRY MARG 13	
		Astral Reposado Tequila, Blueberry Red Pepper Agave, Lime	
		SUB HORNITOS REPOSADO: \$2 HERRADURA: \$6	
		WILDFLOWER BLUES 13	
		Astral Reposado Tequila, Triple Sec, Blueberry, Hibiscus, & Lime. Club Soda	
		SUB HORNITOS PLATA: \$2 HERRADURA: \$6	
		SWEATER WEATHER 13	
		Absolut Pears Vodka, Spiced Pear, Lemon, Ginger Beer	
		COLD BREW MARTINI 14	
		Hex Cold Brew, Tito's Vodka, Chocolate Liqueur, Coffee Liqueur	